

What is claimed is:

1 1. A range unit for heating foods for consumption, the unit including:
2 at least one range-top heating means;
3 a first range-chamber heating means for heating a first range-chamber;
4 a second range-chamber heating means for heating a second range-
5 chamber; and,
6 an electronic control means having a central processor operatively
7 connected to the range-top heating means, and the first and second range-chamber heating
8 means, for controlling the operation of the range.

1 2. The range unit of claim 1, wherein the electronic control means further
2 comprises an operator interface operatively connected to the central processor.

1 3. The range unit of claim 2, wherein the at least first heating means further
2 comprises:
3 a plurality of heating elements for cooking food; and,
4 a warming element for maintaining food at a constant temperature.

1 4. The range unit of claim 3, wherein the plurality of heating elements further
2 comprise:
3 a left rear burner;
4 a left front burner;
5 a right front burner;
6 a right rear burner; and,

7 a bridge burner; and,
8 wherein the warming element further comprises a warming zone.

1 5. The range unit of claim 1, wherein the first range-chamber heating means
2 further comprises an upper and lower heating element, wherein the upper heating element
3 is used to broil food and the lower element is used to bake or roast food.

1 6. The range unit of claim 1, wherein the second range-chamber heating
2 means further comprises at least one heating element for maintaining food at a constant
3 temperature.

1 7. The range unit of claim 6, wherein the heating element is a warmer drawer.

1 8. A range unit for preparing foods comprising:
2 a body comprising;
3 a top surface;
4 a first chamber located within the range;
5 a second different chamber located within the range;
6 a first heating means arranged on the top surface, wherein the first heating
7 means provides a first type of heating;
8 a second heating means arranged on the top surface, wherein the second
9 heating means provides a second type of heating;
10 a third heating means associated with the first chamber, wherein the third
11 heating means provides a third type of heating;

12 a fourth heating means associated with the second chamber, wherein the
13 fourth heating means provides a fourth type of heating;
14 an electronic control means comprising:
15 an operator interface;
16 a central processor;
17 means for operatively connecting the operator interface to the
18 centralized processor for the purpose of communicating with the centralized processor;
19 and,
20 means for operatively connecting the centralized processor with the
21 first, second, third and fourth heating means for the purpose of communicating with the
22 heating means.

1 9. The range unit of claim 8, wherein the first heating means further
2 comprises a plurality of heating elements for cooking food.

1 10. The range unit of claim 9, wherein the plurality of heating elements further
2 comprise:

3 a left rear burner;
4 a left front burner;
5 a right front burner;
6 a right rear burner; and
7 a bridge burner.

1 11. The range unit of claim 8, wherein the second heating means further
2 comprises at least one heating element for maintaining food at a constant temperature.

1 12. The range unit of claim 11, wherein the second heating means is a warmer
2 zone.

1 13. The range unit of claim 8, wherein the third heating means further
2 comprises an upper and lower heating element, wherein the upper heating element is used
3 for broiling food and the lower heating element is used for baking and roasting food.

1 14. The range unit of claim 8, wherein the fourth heating means further
2 comprises at least one heating element for maintaining food at a constant temperature.

1 15. The range unit of claim 14, wherein the heating element is a warmer
2 drawer.

1 16. A range for heating foods comprising:
2 a body further comprising:
3 a top surface;
4 a first chamber located within the range;
5 a second chamber located within the range;
6 a plurality of heating elements arranged on the top surface for cooking
7 food;
8 an upper and lower heating element arranged within the first chamber;

9 a warming element arranged within the second chamber;
10 a control system further comprising:
11 a central processor for controlling the operation of the range; and,
12 an operator interface operatively connected to the central
13 processor.

1 17. The range unit of claim 16, wherein the central processor is a
2 microprocessor based control unit.

1 18. The range unit of claim 17, wherein the operator interface further
2 comprises an electronic touch pad.

1 19. The range unit of claim 18, wherein the electronic touch pad is a glass
2 capacitive type touch pad.

1 20. The range unit of claim 16, wherein the plurality of heating elements
2 further comprise:

3 a left rear burner;
4 a left front burner;
5 a right front burner;
6 a right rear burner;
7 a bridge burner; and,
8 a warming zone.

1 21. The range unit of claim 20, wherein the first chamber is an oven.

1 22. The range unit of claim 21, wherein the first chamber is a warming drawer.

1 23. A method of operating a range comprising the steps of:

2 providing a body comprising a top surface, a first chamber located within
3 the range, a second different chamber located within the range, a first heating means
4 arranged on the top surface, wherein the first heating means provides a first type of
5 heating, a second heating means arranged on the top surface, wherein the second heating
6 means provides a second type of heating, a third heating means associated with the first
7 chamber, wherein the third heating means provides a third type of heating, a fourth
8 heating means associated with the second chamber, wherein the fourth heating means
9 provides a fourth type of heating, an electronic control means comprising, an operator
10 interface, a centralized processor, means for operatively connecting the operator interface
11 to the centralized processor for the purpose of communicating with the centralized
12 processor; and, means for operatively connecting the centralized processor with the first,
13 second, third and fourth heating means for the purpose of communicating with the heating
14 means;

15 pressing a control button on the operator interface;

16 transmitting information to the central processing unit;

17 processing the information received from the operator interface through
18 the central processing unit; and,

19 turning on a heating means.

1 24. The method of claim 23, wherein the heating means is the first heating
2 means, the method further comprising the step of:

3 turning on at least one heating element, wherein the at least one element
4 is a burner.

1 25. The method of claim 23, wherein the heating means is the second heating
2 means, the method further comprising the step of:

3 turning on at least one heating element, wherein the at least one element
4 is a warming zone.

1 26. The method of claim 23, wherein the heating means is the third heating
2 means, the method further comprising the step of:

3 turning on at least one heating element, wherein the at least one element
4 is a baking and roasting element.

1 27. The method of claim 23, wherein the heating means is the third heating
2 means, the method further comprising the step of:

3 turning on at least one heating element, wherein the at least one element
4 is a broiling element.

1 28. The method of claim 23, wherein the heating means is the fourth
2 heating means, the method further comprising the step of:

3 turning on at least one heating element, wherein the at least one element
4 is a warmer drawer.